Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name		Telephone Number	Date of Inspection (mm/dd/yr)	PERMIT #
Berry Twist		812 923 8305	3/6/20	19-30

Establishment Address (number and street, city, state, zip code)
3660 Paoli Pike   Floyds Knobs, IN   47119   502 724 6150

Owner	Purpose:	Follow-up	Release Date
Josh + Lindsey Libbs	1. Routine (circled)	NO	TODAY

Owner's Address

Person in Charge	2. Follow-up	Summary of Violations:
Bonnie Hopkins	3. Complaint	C 3 NC 2 R 1

Responsible Person's E-mail
lindseylibbs@gmail.com

	4. Pre-Operational	Menu Type (See back of page)
	5. Temporary	
	6. HACCP	

Certified Food Manager
Lindsey Libbs (6/12/23)

7. Other (list)

Menu Type: 1 __ 2 X 3 __ 4 __ 5 __

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
188	C		Measured ground beef at 68° in hot holding	Corrected
			- PHF must be rapidly reheated to 135° (already cooked)	
			- Crock-Pots are for holding temperatures, not reheating	
438	C	R	Observed unlabeled chemical sprayer	Corrected
443	C		Measured chlorine sanitizer at 200+ ppm	Corrected
416	NC		Observed dead bugs in light shields	1 week
430	NC		Observed damaged wall at drive-thru	1 week

Received by (name and title printed): Bonnie Hopkins

Received by (signature):

Inspected by (name and title printed): A.J. Ingram (EHS)

Inspected by (signature):

cc: cc: cc: